

Rickety Bridge Sauvignon Blanc 2013

Vibrant and zesty with aromas of pear, gooseberry and passion fruit layered with subtle mineral tones. Full flavoured with a rich midpalate and peach and litchi flavours which linger on the finish.

Seafood dishes, fresh leafy salads and sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin :

analysis : alc : 13.56 % vol rs : 3.3 g/l pH : 3.35 ta : 5.4 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Drink now until 2016.

in the vineyard : All of the grapes used in the Rickety Bridge Sauvignon blanc originate from only the best terroir chosen to produce a world class wine reflective of the Rickety Bridge philosophy. These low yielding vineyards show complexity and depth with the potential to improve with age.

about the harvest: The Sauvignon Blanc grapes were harvested by hand at 22.5° B with good harvesting conditions through out. Perfect harvesting conditions with long cool, dry summer. Cropped at 6 tonnes/ha.

All grapes used to make this wine were picked by hand.

in the cellar : Fermentation took place in a stainless steel tank at 12° C using two noble yeast strains used. The wine was left on its primary lease for 6 months being stirred twice a week to enhance flavours and mouth feel.

